Valentines Day 2020

**course one**

1. thai prawn bisque | coconut crème fraiche

2. roasted cauliflower soup | thai coconut-curry

**course two**

1. duck and rabbit dumplings | sichuan pickled vegetables | soy-chili sauce

2. beef tenderloin tartare | quail egg | caesar aioli | brioche toast

3. oysters on the half shell | yuzu mignonette | sriracha mignonette | shiso mignonette

4. grilled octopus | wilted escarole | sea urchin aioli | sushi rice chips | furikake

5. vietnamese vegetable spring roll | thai basil | shiitake mushrooms | roasted peanuts | chili-lime dressing

**course three**

roasted beet salad | grapefruit | frisée | shaved parmigiano-reggiano | citrus vinaigrette | mint crème fraiche

**course four**

1. elk tenderloin | herb-roasted smashed potatoes | broccoli | balsamic glazed shallots | horseradish crema | porcini-red wine reduction

2. balsamic braised beef short ribs | roasted heirloom carrots | parmesan polenta | horseradish gremolata | jus reduction

3. trio of sashimi plate | wakame-shiitake salad | soba noodles | roasted enoki mushrooms | shiso vinaigrette

4. pan-roasted lobster tail | squid ink fettuccini | bay scallops | oyster mushroom | savoy cabbage | thai lemongrass sauce

5. parisian scallion gnocchi | roasted root vegetables | radicchio | truffled sunchoke puree | garlic chips

**course five**

1. espresso chocolate mousse | bourbon sabayon | sesame-almond tuile

2. poached forelle pear | malt ice cream | persimmon cake | rum-pecan caramel sauce

3. dark chocolate torte | white chocolate ganache | spiced-blueberry compote | chocolate-sesame bark